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INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.

INSTRUCTIONS FOR THE INSTALLER: these are intended for the authorised person who must install the appliance, set it functioning and carry out an inspection test.

Further information about the products can be found at www.smeg.com

1. INSTRUCTIONS FOR USE

This manual is an integral part of the appliance. It must be kept in its entirety and in an accessible place for the whole working life of the appliance. We recommend reading this manual and all information it contains carefully before using the appliance. Installation must be carried out by qualified personnel in accordance with the standards in force. This appliance is intended for domestic use and conforms to the EC directives currently in force. The appliance has been built to carry out the following functions: **cooking and heating up food**; all other uses are considered unsuitable.

These instructions are valid only for the destination countries whose identifying symbols are included on the cover of this manual.

Never obstruct the openings and slots provided for ventilation and heat dispersal; this may cause malfunctions.

Do not use this appliance for heating rooms.

The identification plate with technical data, serial number and brand name is located in an exposed position either in the drawer (where present) or on the back of the appliance. A copy of the identification plate is included in the booklet. It should be applied to the appropriate space on the back of the cover. Do not remove this plate for any reason.

Before the appliance is put into operation, all labels and protective films applied on external surfaces must be removed.

Do not use metallic sponges or sharp scrapers: they will damage the surfaces. Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry using a soft cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic, damaging the appliance.

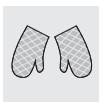
Always check that the control knobs are in the “zero” (off) position when you finish using the appliance.

Do not use sealed tins or containers in the appliance. Overpressure may occur inside the containers during cooking, creating a danger of explosion.

Do not cover the bottom of the oven with aluminium or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface.

Never place saucepans with bases which are not perfectly flat and smooth on the hob. Unstable cookware can lead to scalding.

Do not rest any weight or sit on the open door of the appliance. Excessive weight may jeopardise its stability.



The appliance becomes very hot during use. Suitable heat-proof gloves should be worn for all operations.

Do not use the hob if pyrolysis (where present) is taking place inside the oven.

Take care that no objects are stuck in the door of the oven.

Do not open the storage compartment (where present) when the oven is on and still hot. The temperatures inside it may be very high.

If the surfaces are still very hot during cooking, do not pour water directly onto the trays. The steam could cause severe burns and damage enamelled surfaces.

All cooking operations must take place with the door closed. The dissipation of heat may cause hazards.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.

2. SAFETY PRECAUTIONS

Consult the installation instructions for safety standards on electrical or gas appliances and for ventilation functions. In your interests and for your safety the law requires that the installation and servicing of all electrical and gas appliances be carried out by qualified personnel in accordance with the standards in force. Our approved installers guarantee a satisfactory job.
Gas or electrical appliances must always be uninstalled by suitably skilled people.

Before connecting the appliance to the power grid, check the data on the plate against the data for the grid itself.

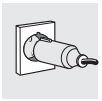
If the appliance is installed on a raised platform, secure it using suitable fastening systems.

Before carrying out installation/maintenance work, make sure that the appliance is disconnected from the power grid.

If cooking appliances are installed in motor vehicles (for example, camper vans, caravans etc.), they must only be used when the vehicle is stationary.

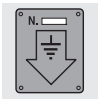
Install the appliance so that when opening the drawers or doors of units positioned at the level of the hob there is no possibility of making contact with pans positioned on top of it.

Immediately after installation, carry out a quick test on the appliance following the instructions provided later in this manual. Should the appliance not function, disconnect it from the power supply and call the nearest technical assistance centre.



The plug to be connected to the power supply cable and its socket must be of the same type and conform to the standards in force. The socket must be accessible after the appliance has been installed. **Never disconnect the plug by pulling on the cable.**

If the power supply cable is damaged, contact the technical assistance centre immediately and they will replace it.



The appliance must be connected to earth in compliance with electrical system safety standards.

During use the appliance and its accessible parts become very hot. Take care never to touch the heating elements. Keep children younger than 8 away from the appliance, unless under continuous supervision.

If a crack forms on the the glass ceramic cooking surface, turn off the appliance immediately and contact the technical assistance centre.

Never put inflammable objects in the oven: they could be accidentally ignited and cause fires.

The appliance is intended for use by adults. Do not allow children to go near it or play with it.

This appliance may be used by children from the age of 8 and by people of reduced physical and mental ability or lacking in experience and knowledge, provided they are supervised or instructed on the safe use of the appliance and if they understand the associated risks. Do not allow children to play with the appliance. Do not allow unsupervised children to perform cleaning or maintenance operations.

Never attempt to repair the appliance. All repairs must be carried out by an authorised technician or at an authorised service centre. The improper use of tools can cause hazards.

This appliance must not be controlled using an external timer or remote control system.

Be aware of how rapidly the cooking zones heat up. Do not place empty saucepans on the heat. Danger of overheating.

Fats and oils can catch fire if they overheat. You are therefore recommended not to leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the saucepan and turn off the cooking zone.

Take care when using additional electrical appliances in the kitchen (e.g. blender, toaster etc.). Connection cables must not come into contact with hot cooking zones.

Do not use steam jets for cleaning the appliance.
The steam could reach the electronics, damaging them and causing short-circuits.

Do not modify this appliance.

Do not use or store flammable materials in the appliance storage drawer or near this appliance.

This appliance is designed for cooking food and it shall not be used as a space heater.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.

3. ENVIRONMENTAL CARE

3.1 Our environmental care

Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliance's constituent materials. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

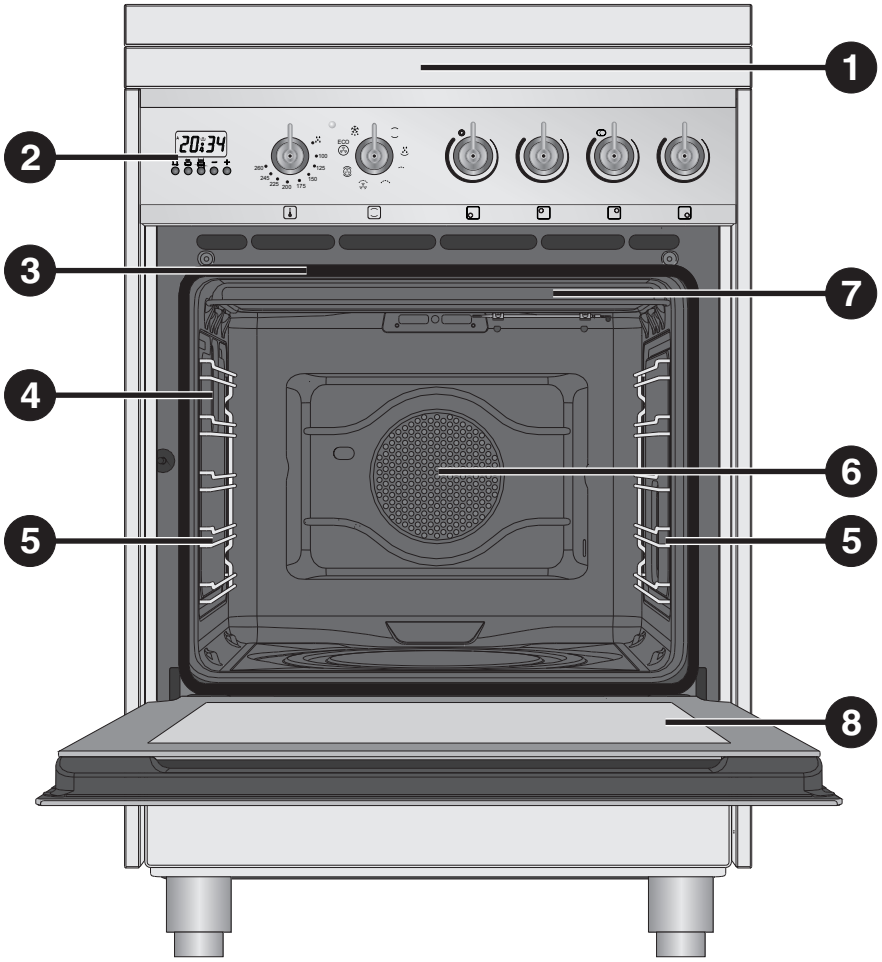
3.2 Your environmental care

Our appliances are packed in non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

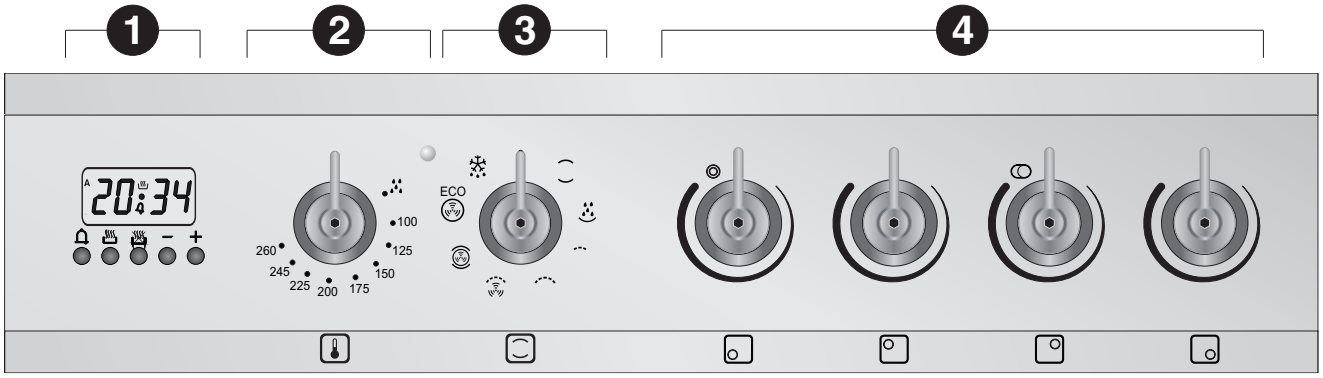
Your old appliance also needs to be disposed of correctly.
Important: hand over your appliance to the local agency authorised for the collection of household appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.
Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.

4. GET TO KNOW YOUR APPLIANCE



1. Cooking hob
2. Control panel
3. Oven seal
4. Oven light
5. Oven guide frames
6. Oven ventilation
7. Roof liner (fixed part)
8. Oven door

4.1 Description of the controls on the front panel

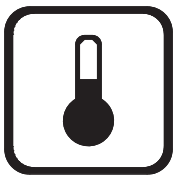


4.1.1 Programming clock

The programming clock can be used to display the current time or to set a timer or a programmed cooking operation.

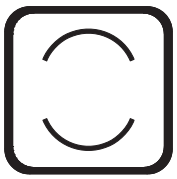
4.1.2 Oven thermostat knob

The cooking temperature is selected by turning the knob clockwise to the required setting, between **100**° and **260**°**C**.
When the red light beside the knob is flashing, it indicates that the oven is heating up to reach the temperature set using the thermostat knob. Once the oven has reached the selected temperature, the light stops flashing and remains lit steadily until the oven is switched off.



4.1.3 Oven function knob

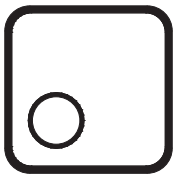
Turn the knob clockwise or anti-clockwise to select one of the functions described below.



4.1.4 Hob control knob

Standard heating
The circle next to each knob indicates the cooking zone that will be controlled. To switch a zone on, press the knob and turn it to the required position. Adjustment is continuous, so the appliance functions when set to the intermediate values as well. To switch off a zone, reset the knob to 0.

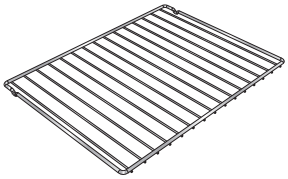
Double heating
The circle next to each knob indicates the cooking zone that will be controlled. To switch the inner cooking zone on, press the knob and turn it to the required position. To switch on both the inner and outer zone, turn the knob to / then release it. The knob will return to the maximum intensity position for the hot plate. To adjust the heat intensity, turn the knob anti-clockwise to the 0 position. To go back to heating the inner zone only, reset the knob to 0 then turn it to the required position. To switch off a zone, reset the knob to 0.



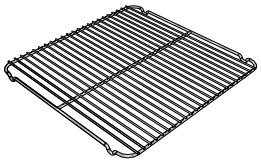
5. AVAILABLE ACCESSORIES

NOTE: Some models are not provided with all accessories.

Rack: useful for holding cooking containers.



Tray rack: to be placed over the top of the oven tray; for cooking foods which may drip.



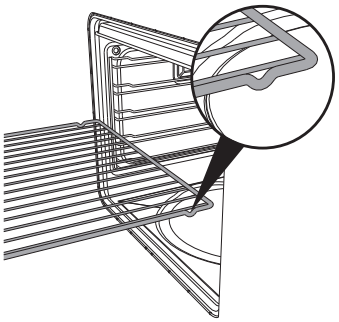
Oven tray: useful for collecting fat from foods placed on the rack above.

The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

Accessories available on request:
- Original supplied and optional accessories may be ordered from any Authorised Support Centre.
- Use only original accessories supplied by the manufacturer.

5.1 Using the rack or tray

The racks and trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side).
To remove the rack or tray, lift the front slightly.
The mechanical lock (or the extension piece where present) must always face the back of the oven.



Gently insert racks and trays into the oven until they come to a stop.

In models with guides, clean the trays before using them for the first time. Cleaning will remove any manufacturing residues, which may otherwise scratch the sides of the oven cavity when trays are being inserted.

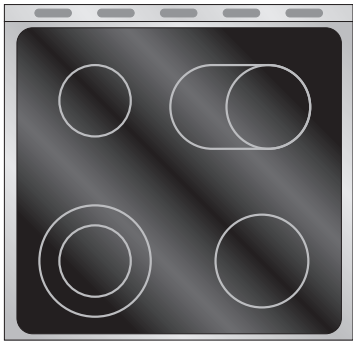
5.2 Using the support rack

The support rack is inserted into the tray (as shown in the figure). Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked.

6. USING THE COOKING HOB

6.1 General warnings and advice

The appliance has 4 cooking zones of various diameters and power levels. Their position is clearly indicated with circles and heat is released within the diameters traced on the glass ceramic surface. The 4 cooking zones are HIGH-LIGHT zones and come on a few seconds after activation. The heat intensity can be adjusted using the knobs located on the front panel from a minimum to a maximum value.



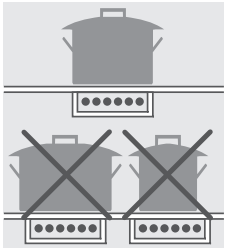
The cooking zones indicated by two concentric circles and by a circle + fish burner allow double heating, either within the inner circle or in both circles.

The four indicator lights located between the cooking zones come on when the temperature of one or more of the radiating zones exceeds 60°C. These lights switch off when the temperature falls below approximately 60°C.

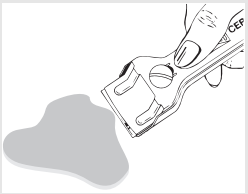
When the hob is used for the first time, you are advised to heat it to the maximum temperature long enough to burn off any oily residues from manufacturing in order to ensure that the food does not absorb odours.

For best cooking results and energy saving, only use containers suitable for electric cooking:

- The bases of containers must be very thick, perfectly flat and clean and dry. The hob must also be clean and dry.
- Do not use cast iron saucepans or saucepans with a rough base, as they may scratch the cooking surface.
- The diameter of the base of the saucepans must be equal to the diameter of the circle outlining the cooking zone. If not, energy will be wasted.



Take care not to spill sugar or sugar mixtures on the hob when it is hot. Do not place materials or substances that could melt on the hob (plastic or aluminium foil). If melting does occur, in order to avoid compromising the condition of the hob surface, immediately switch it off and remove the melted material using the scraper provided, while the hob is still warm. Failure to clean the glass ceramic hob straight away could lead to encrustations which are impossible to remove once the hob has cooled down.



Important

Supervise children carefully as they cannot readily see the residual heat indicator lights on the hob. The cooking zones remain hot for a certain period of time even after they have been turned off.

Make sure that children do not touch the hob at any time.

7. USING THE OVEN

7.1 Before using the appliance

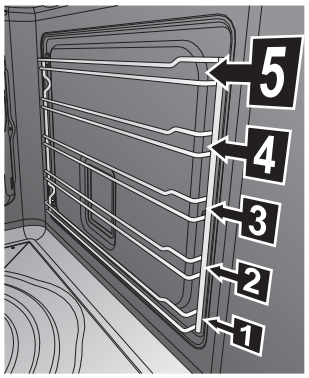
Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.
Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in “9. COOKING WITH THE OVEN”.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

7.2 General Description

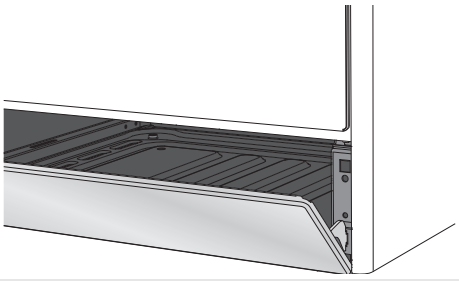
7.2.1 Oven runners

The oven features **5 runners** for positioning trays and racks at different heights. The insertion heights are numbered from the bottom upwards (see figure).



7.3 Storage compartment (on some models only)

The storage compartment is in the bottom of the cooker. It provides storage space for the appliance’s metal accessories and must not be used to store flammable materials, cloths, paper etc..



Do not open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

7.4 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air that exits from the rear of the appliance and which may continue for a brief period of time even after the appliance has been turned off.

7.5 Internal light

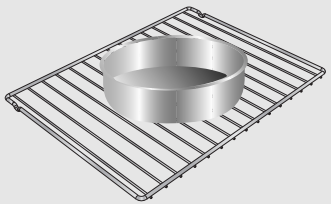
The oven light comes on when the door is opened (on some models only) or any function is selected.

7.6 General warnings and advice for use

All cooking operations must be carried out with the door closed.

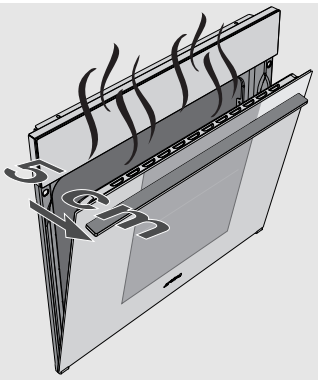
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

For the best cooking results, we recommend placing cookware in the centre of the rack.



To prevent any steam in the oven from causing problems, open the door in two stages: keep it half open (5 cm approx.) for 4-5 seconds and then fully open. If you need to access the food, always leave the door open for as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.



7.7 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air that exits from the rear of the appliance and which may continue for a brief period of time even after the appliance has been turned off.

7.8 Using the electric grill

7.8.1 Using the grill in cookers with an electric oven

For short cooking processes, such as final browning of cooked meat, select the static grill function and turn the thermostat knob to the maximum temperature setting. The fan-assisted grill function (on some models only) allows real cooking processes to be carried out, thanks to the forced fan system that ensures the heat penetrates inside the food. For this type of cooking operation, select the fan-assisted grill function and use the thermostat knob to set the ideal cooking temperature (in all cases no more than 200°C).

7.8.2 How to use the grill

When the oven has come on, confirmed by the red light switching on, leave it to heat up for 5 minutes before placing foods inside. Food must be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking. Use the oven tray to collect juice. The foods to cook must be placed on the oven rack, which must then be placed on one of the runners fitted in the various types of ovens, following the guidelines below:

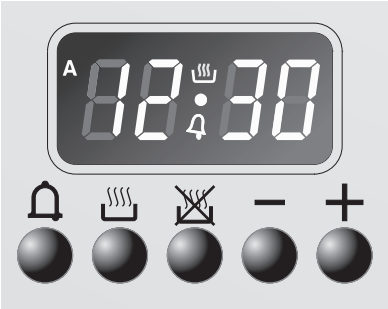
FOOD	RACK ON SHELF
Flat, thin pieces of meat	3
Rolled roasts	2 - 3
Poultry	2 - 3

PRECAUTIONS

- Grilling processes must never last more than 60 minutes.
- In models with an electric oven, the oven door must be closed during grill cooking operations.
- To prevent hazardous overheating, the appliance's glass lid (optional, not provided as standard) must always be raised when using the oven or grill.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- When using the oven, remove all unused trays and racks from its interior.
- During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

8. ELECTRONIC PROGRAMMER

8.1 Electronic programmer



LIST OF FUNCTIONS

- Timer key
- End of cooking key
- Cooking duration key
- Value decrease key
- Value increase key

8.1.1 Setting the time

On the first use, or after a power failure, 00:00 will be flashing on the oven's display. Press the and keys together, and at the same time press the value adjustment keys − or +: this will increase or decrease the setting by one minute for each pressure.
Press either of the value modification keys to display the current time.
Before each programmer setting, activate the required function and temperature.

8.1.2 Semi-automatic cooking

Semi-automatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Press the key and the display will light up showing the figures 00:00; keep it pressed, and at the same time use the keys − or + to set the cooking duration.

When is released, the count of the programmed cooking duration will start and the display will show the current time together with and **A** (to indicate that a programmed cooking operation has been set).

8.1.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.
Press the key and the display will light up showing the figures 00:00; keep it pressed, and at the same time use the value modification keys − or + to set the cooking duration.

Press the key and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification keys − or + to adjust the end of cooking time.

When is released, the programmed count will start and the display will show the current time together with the symbols **A** and .

After making the setting, press the key to view the remaining cooking time; press the key to view the cooking end time. The logic prevents the setting of incompatible values (e.g. the programmer will not accept a cooking end time with a duration which is too long for its value).

8.1.4 End of cooking

At the end of cooking the oven will switch off automatically and simultaneously a buzzer will start to sound intermittently. After the buzzer has been deactivated, the display will return to show the current time together with the symbol to indicate that the oven has returned to manual use mode.

8.1.5 Timer

The programmer can also be used as an ordinary timer.
Press the key and the display will show the figures 00:00; keep pressed and simultaneously press the value modification keys − or +. When the key is released the count will start and the display will show the current time and the symbol .

After the setting, to display the time left press the key.
In timer mode, the oven operation will not be cut out at the end of the set time.

8.1.6 Adjusting the buzzer volume

The buzzer volume can be varied (3 settings) while it is in operation by pressing −.

8.1.7 Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing keys − and + together.
To switch off the appliance, return all knobs to the 0 setting.

8.1.8 Deleting the set data

Having programmed a semi-automatic or automatic cooking operation, this programming can be cancelled by holding down the key for the function which has just been programmed and simultaneously pressing − or + until 00:00 appears on the display.
The programmer will interpret the cancellation of the program as terminating the cooking operation.

8.1.9 Modifying the set data

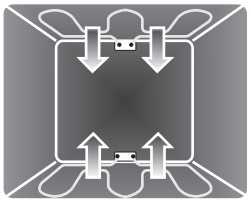
The set cooking data can be modified at any time by holding down the function key and at the same time pressing the keys − or + to change the value.

9. COOKING WITH THE OVEN

ECO The ECO symbol indicates which function gives the least energy consumption.

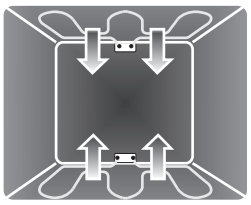
STATIC:

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



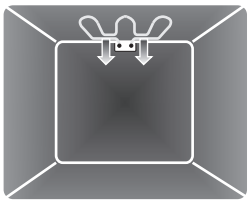
BOTTOM:

The heat coming solely from the bottom makes it possible to complete the cooking of foods that require a greater basic temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



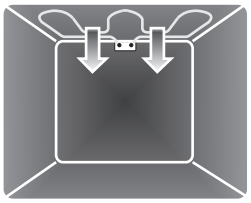
SMALL GRILL:

Using only the heat released from the central heating element, this function allows to grill small portions of meat and fish for making kebabs, toasted sandwiches and all types of grilled vegetable side dishes.



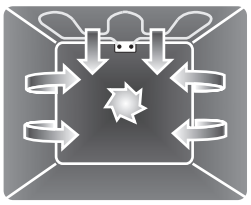
GRILL:

The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



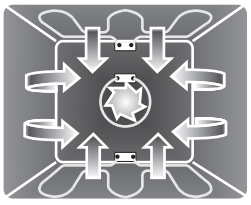
FAN-ASSISTED GRILL:

The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



TURBO:

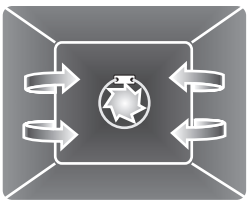
The combination of fan-assisted cooking and traditional cooking enables different foods to be cooked on several levels extremely quickly and efficiently, without any transfer of odours and flavours. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 2nd and 4th runners.)



CIRCULAR:

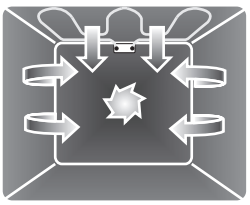
The combination of the fan and the circular element (incorporated in the rear of the oven) enables different foods to be cooked on several levels, as long as they need the same temperature and same type of cooking operation. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.

(For multiple-level cooking, we recommend using the 2nd and 4th runners.)



DEFROSTING:

Rapid defrosting is helped by switching on the fan and the top heating element to ensure uniform distribution of low-temperature air inside the oven.



9.1 Cooking advice and instructions

9.1.1 General advice

- **We recommend preheating the oven before putting food in.** Place the food in the oven only once the cooking light is off.
- For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
- In general, it is not possible to shorten cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.
- For rapid preheating use a fan-assisted function, then select the required function.

9.1.2 Advice for cooking meat

- Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.
- We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard it is ready, if not, it needs another few minutes cooking.

9.1.3 Advice for cooking desserts and biscuits

- Use dark metal moulds for desserts: they help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- Check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

9.1.4 Advice for defrosting and proving

- We recommend positioning frozen foods in a lidless container on the first shelf of the oven.
- The food must be defrosted without its wrapping.
- Lay out the foodstuffs to be defrosted evenly, not overlapping.
- When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

9.1.5 Advice for cooking with the Grill and the Fan-assisted grill

- Using the Grill function , meat can be grilled even when it is put into the cold oven; preheating is recommended if you wish to change the effect of the cooking.
- With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.

9.2 Cooking tables

Types of food	Weight	Function	Runner position from the bottom	Temperature °C	Time (minutes)	
FIRST COURSES						
Lasagne	3 kg	Static	2 or 3	220 - 230	40 - 50	
Oven-baked pasta		Static	2 or 3	220 - 230	40	
MEAT						
Roast veal	1 Kg	Circular	3	180 - 190	70 - 80	
Pork loin	1 Kg	Circular	3	180 - 190	70 - 80	
Shoulder of pork	1 Kg	Turbo	3	180 - 190	90 - 100	
Roast rabbit	1 Kg	Circular	3	180 - 190	70 - 80	
Turkey breast	1 Kg	Turbo	3	180 - 190	110 - 120	
Roast neck of pork	1 Kg	Turbo	3	180 - 190	190 - 210	
Roast chicken	1 Kg	Turbo	3	190 - 200	60 - 70	
GRILLED MEATS					1st side	2nd side
Pork chops		Fan-assisted grill	5	250	7 - 9	5 - 7
Fillet of pork		Grill	4	250	9 - 11	5 - 9
Fillet of beef		Grill	4	250	9 - 11	9 - 11
Liver slices		Small grill	5	250	2 - 3	2 - 3
Sausages		Fan-assisted grill	4	250	7 -9	5 - 6
Meatballs		Grill	4	250	7 - 9	5 - 6
ROTISSERIE MEAT (where present)						
Chicken		Rotisserie grill	On a rotisserie rod	250	60 - 70	
FISH						
Salmon trout	0.7 Kg	Circular	3	160 - 170	35 -40	
BREAD and FOCACCIA						
Pizza		Turbo	1	250	6 - 10	
Bread		Circular	2	190 - 200	25 - 30	
Focaccia		Turbo	2	180 - 190	15 - 20	
DESSERTS						
Ring cake		Circular	3	160	55 - 60	
Fruit tart		Circular	3	160	30 - 35	
Fruit tart		Static	3	170	35 - 40	
Short pastry		Circular	2 or 3	160 - 170	20 - 25	
Jam tarts		Turbo	2 or 3	160 - 170	40 - 50	
Paradise cake		Static	2 or 3	170	40 - 50	
Paradise cake		Circular	3	160	50 - 60	
Cream puffs		Turbo	3	150 - 160	40 - 50	
Light sponge cake		Circular	3	150 - 160	40 - 50	
Rice pudding		Turbo	3	160	40 - 50	
Rice pudding		Static	3	170	50 - 60	
Croissants		Circular	3	160	25 - 30	
Croissants (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	30 - 35	
Short pastry biscuits (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	16 - 20	

The times indicated in the following tables do not include the preheating times and are provided as a guide only.

10.CLEANING AND MAINTENANCE

Do not use steam jets for cleaning the appliance. The steam could reach the electronics, damaging them and causing short-circuits.

CAUTION: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).

We recommend the use of cleaning products distributed by the manufacturer.

10.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

10.2 Ordinary daily cleaning

To clean and preserve stainless steel surfaces, always use only specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

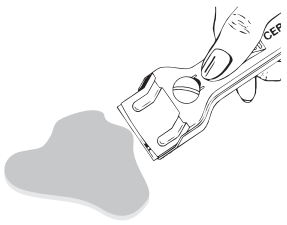
10.3 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.
Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

10.4 Cleaning the glass ceramic hob

The glass ceramic hob should be regularly cleaned, preferably after every use, once the residual heat indicator lights have gone off.

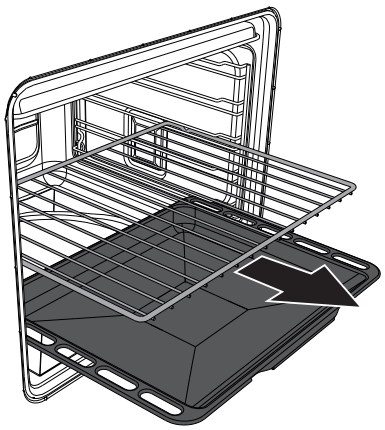
Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.
Remove any burnt residues after cooking with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.
Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers and wire sponges).



10.5 Cleaning the oven

For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts.

- Clean the oven racks with warm water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see “11.2 Removing the door”).



The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

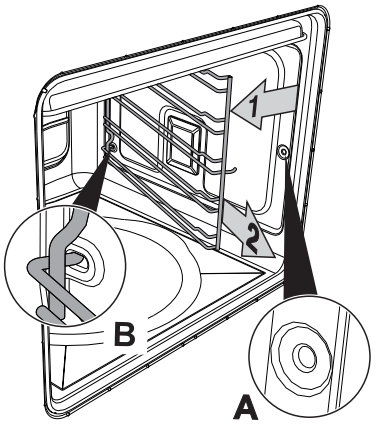
When the operation is complete, damp parts should be dried thoroughly.

10.5.1 Removing guide frames

Removing the guide frames and the self-cleaning panels enables the sides to be cleaned more easily. This operation should be carried out each time the automatic cleaning cycle is used (on some models only).

To remove the guide frames:

1 Pull the frame towards the inside of the oven to unhook it from its housing A, then slide it out of the seats at the back B.
2 When cleaning is complete, repeat the above procedures to put the guide frames back in.



10.5.2 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

Do not use abrasive or corrosive detergents to clean the oven's door glass panels (e.g. powder products, spot-removers and wire sponges). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface.

10.5.3 Cleaning the door seal

To keep the seal clean, use a non-abrasive sponge and lukewarm water. The seal should be soft and flexible (with the exception of pyrolitic models).
In pyrolitic models, the seal may flatten over time and lose its original shape. To restore it, pinch the seal all the way along. This also helps remove any dirt on the seal.

10.6 VAPOR CLEAN: assisted oven cleaning

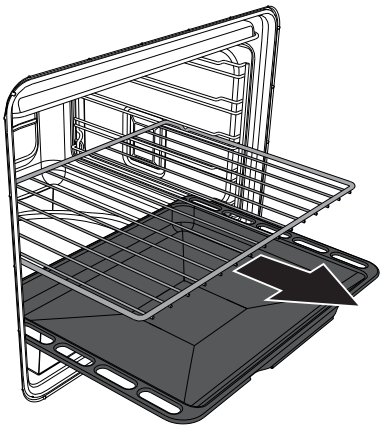
VAPOR CLEAN is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven with great ease. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

Before starting the assisted cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.

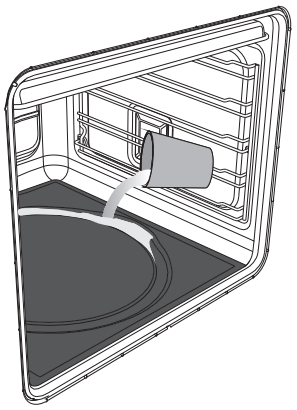
Carry out assisted oven cleaning operations only when the oven is cold.

10.6.1 Before starting the assisted cleaning cycle

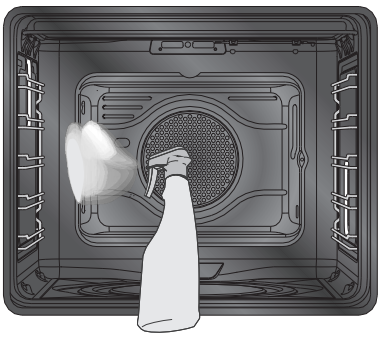
Completely remove all accessories from inside the oven. The roof lining can be left inside the oven (where present).



Pour approx. 40 cc of water onto the floor of the oven (as shown in the figure). Make sure it does not overflow out of the cavity.



Spray a water and washing up liquid solution inside the oven using a spray nozzle. Aim the spray towards the oven cavity.
At the end of this process, close the door and set the cleaning cycle.



Do not spray excessive amounts of the water and washing up liquid solution. We recommend spraying approx. 20 times at the most.

10.6.2 Setting the assisted cleaning cycle

Once the preparations have been made for the assisted cleaning cycle, proceed as follows:

1 Turn the function knob to the symbol and the temperature selection knob to the symbol for the VAPOR CLEAN function.
2 Set a cooking time of 15 minutes using the programmer (see 8.1 Electronic programmer).
3 At the end of the assisted cleaning cycle, the timer will deactivate the oven heating elements.

10.6.3 End of the assisted cleaning cycle

The water remaining at the end of the assisted cleaning cycle cannot be left inside the oven for long (for example overnight).

We recommend wearing a pair of gloves during these processes.

At the end of the cleaning cycle, open the door and wipe away the less stubborn dirt with a microfibre cloth. Use an anti-scratch sponge with brass filaments on tougher encrustations.

We recommend removing the door as described in “11.2 Removing the door” to facilitate access to restricted spaces.

For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan-assisted function at 160°C for approximately 10 minutes.

If the VAPOR CLEAN cycle is activated after fatty cooking operations, of meat in particular, it may be necessary to use an oven cleaning product at the end of the cycle to completely remove any stubborn residue.

11. EXTRAORDINARY MAINTENANCE

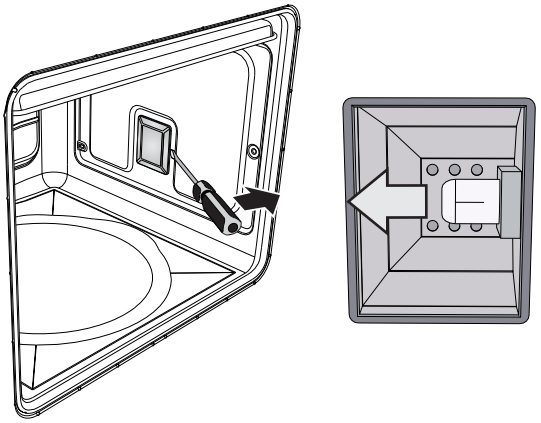
The oven requires periodic minor maintenance or replacement of parts subject to wear, such as gaskets, light bulbs, etc. Specific instructions for each operation of this kind are given below.

Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

CAUTION: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

11.1 Replacing the light bulb

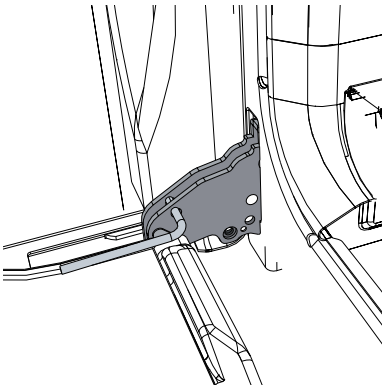
If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see “10.5.1 Removing guide frames”.
Then remove the bulb cover using a tool (e.g. a screwdriver).
Remove the bulb by unscrewing (filament bulbs) or pulling it out (halogen bulbs) in the indicated direction.
Replace the bulb with one of the same type (25W for filament bulbs or 40W for halogen bulbs).



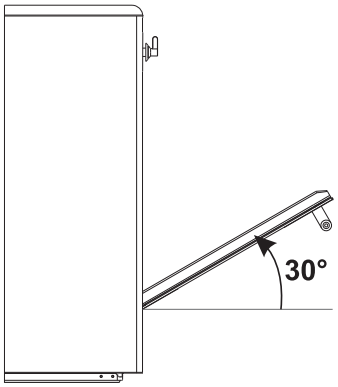
Do not touch halogen bulbs directly with your fingers, wrap them in insulating material.

11.2 Removing the door

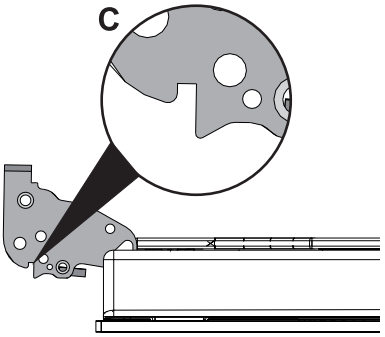
Open the door completely.
Insert a pin into the hole in the hinge. Repeat for both hinges.



Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.

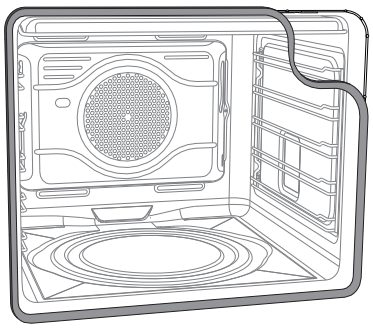


To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections C are resting completely at the base of the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



11.3 Removing the door seal

To permit thorough cleaning of the oven, the door seal may be removed.
There are fasteners on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the fasteners. The seal must be replaced when it loses elasticity and hardens.



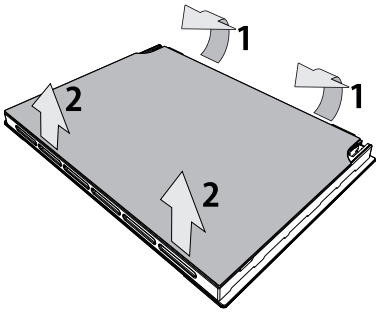
11.4 Removing the internal glass panels

The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 11.2 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels. The glass panels of the door can be completely removed by following the instructions provided below.

Warning: before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in chapter “11.2 Removing the door”. This operation may have to be repeated during the glass removal process if the door is accidentally freed.

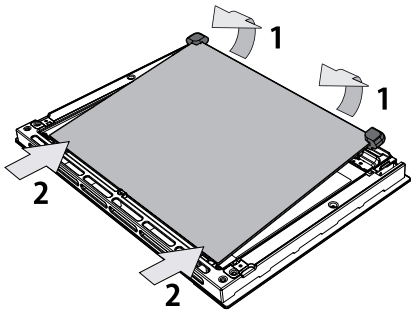
Removing the internal glass panel:

- Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
- Pull upwards the glass panel front (2). Doing this detaches the 4 pins attached to the glass from their slots in the oven door.



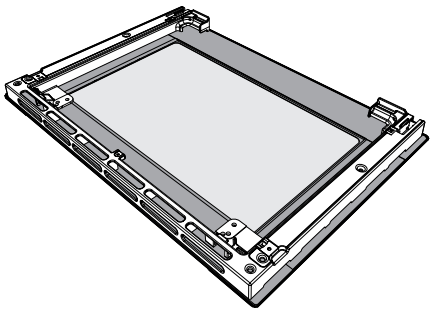
Removing the middle glass panels:

- Remove the middle glass panels by lifting them upwards, following the movement indicated by the arrows (1).
- Pull upwards the glass panel front (2).



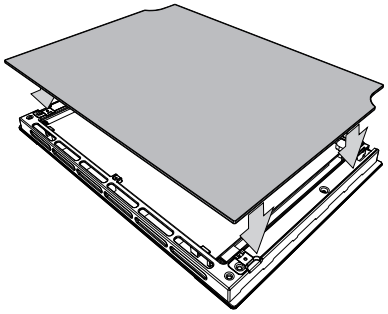
Cleaning:

It is now possible to clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



Replacing the glass panels:

- Replace the panels in the opposite order to which they were removed.
- Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure.



12. INSTALLATION

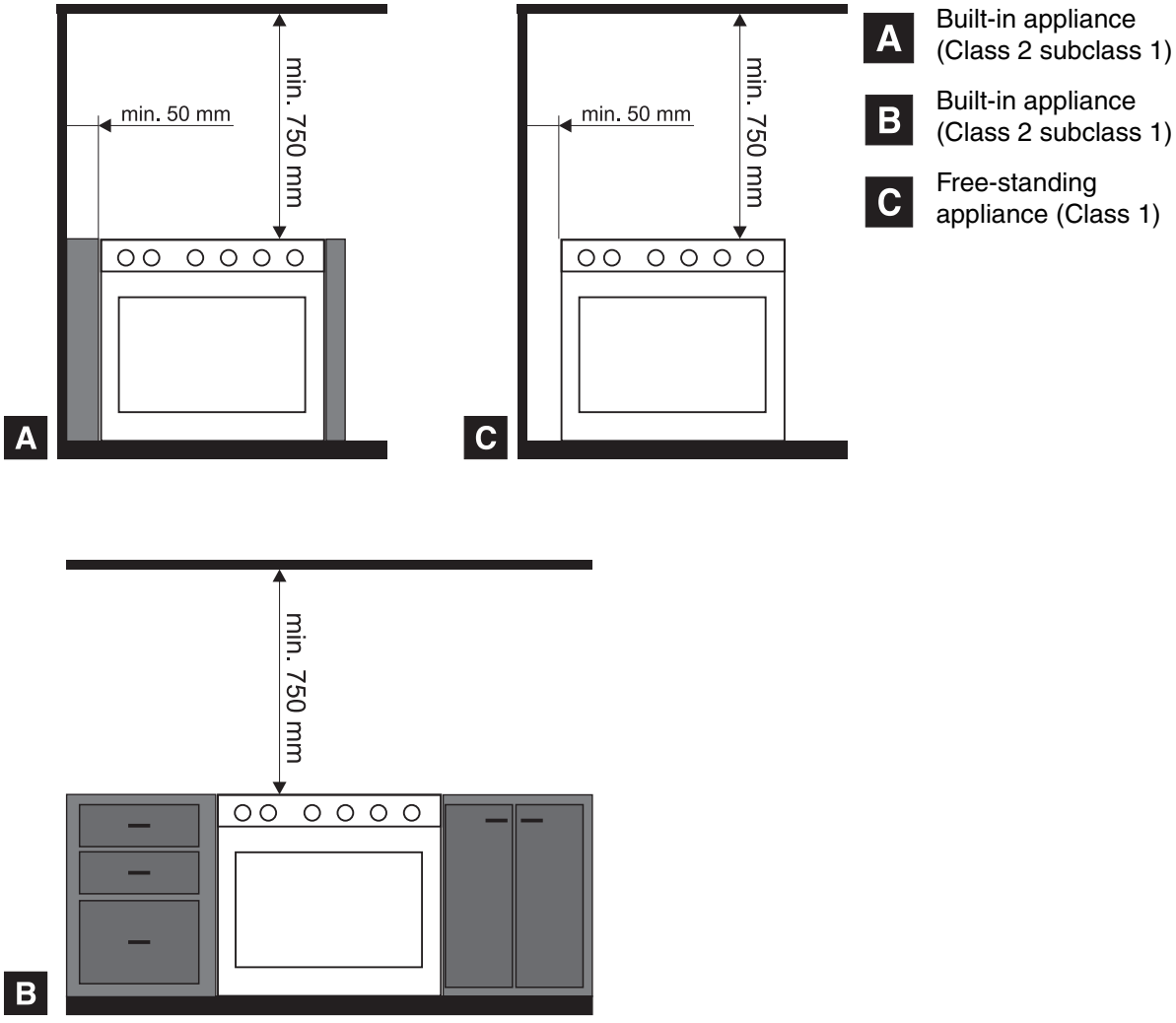
12.1 Installing in kitchen units

Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C). If they are not sufficiently temperature-resistant, they may warp over time.

The appliance must be installed by a qualified technician and according to the standards in force.
Depending on the type of installation, this appliance belongs to class 2, subclass 1 (Fig. A - Fig. B) or class 1 (Fig. C).

It may be installed next to walls, one of which must be higher than the appliance, as shown in figures A and C relative to the installation classes.

Any wall units must be at a minimum distance of at least 750 mm above the appliance. This distance can be reduced to 650 mm if a ventilation hood is installed.



A Built-in appliance (Class 2 subclass 1)

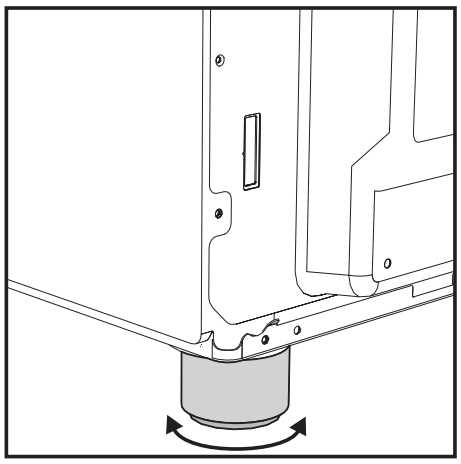
B Built-in appliance (Class 2 subclass 1)

C Free-standing appliance (Class 1)

12.2 Wall mounting brackets (where present)

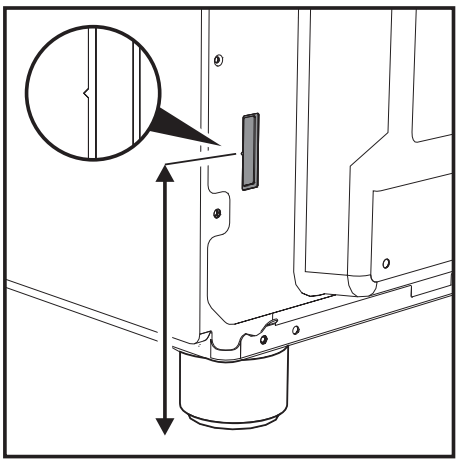
The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance tipping over.

1)



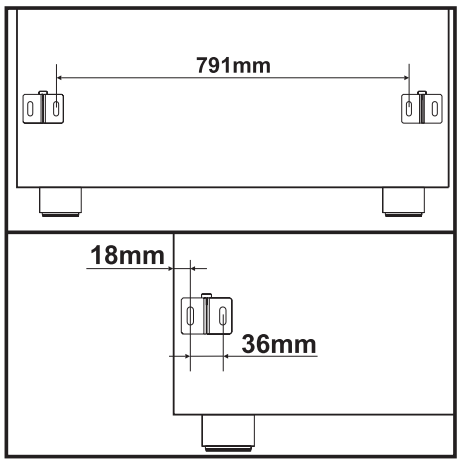
Use the adjustable feet to level the appliance at the required height.

2)



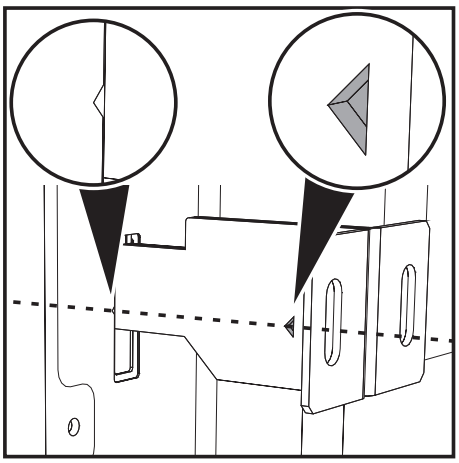
Measure the distance from the index of the opening to the floor.

3)



Use the same height on the wall to drill the holes for fastening the brackets. The distance between the centres of the holes is given in the diagram above.

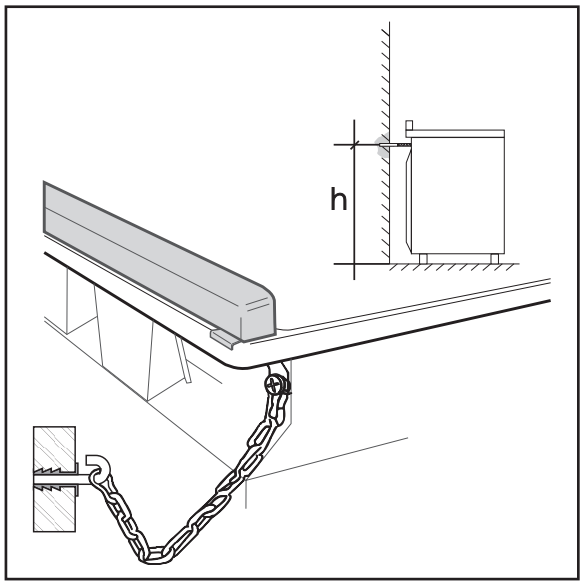
4)

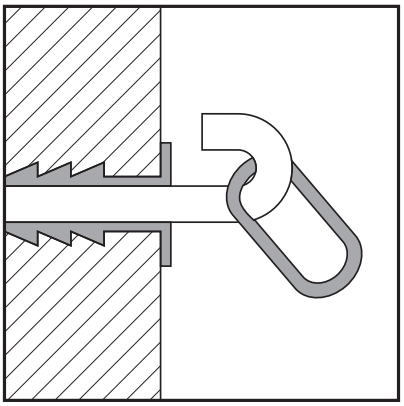


Before tightening the brackets fully to the wall, check that the index on the brackets is at the same height as the index on the back of the appliance. Position the appliance, taking care that the brackets are correctly inserted.

12.3 Wall fixing

1 Attach the chain to the cooker
2 Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
3 Mark the wall in the position where the hole is to be drilled.
4 Drill the hole, insert a wall plug and attach the chain.
5 Once the chain is in position, push the cooker against the wall and reduce the amount of chain links to keep the chain tight to prevent any excess movement.



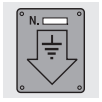


12.4 Electrical connection

Make sure the voltage and the cross-section of the power supply line match the specifications indicated on the identification plate positioned on the appliance. Do not remove this plate for any reason. A copy of the plate is attached to the instructions.

The appliance must be connected to the power supply by a qualified technician.

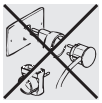
Before performing any operations, switch off the power supply to the appliance.



The appliance must be connected to earth in compliance with electrical system safety standards.

Where the appliance is connected to the power grid via plug and socket, both of these must be of the same type and connected to the power cable in accordance with current standards. The socket must be accessible after the appliance has been built in. **NEVER UNPLUG BY PULLING ON THE CABLE.**

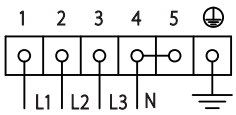
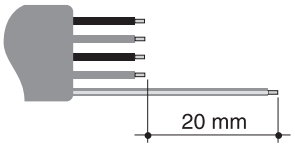
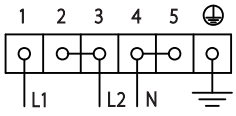
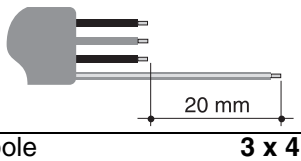
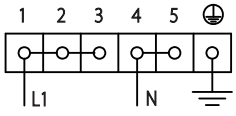
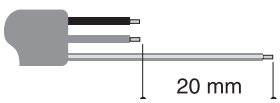
Should the earthing wire need replacing it must be longer than the conducting wires so that, if the plug is torn off the power cable, it is the last to be detached.



Avoid use of adapters and shunts as these could cause overheating and risk of burns.

If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

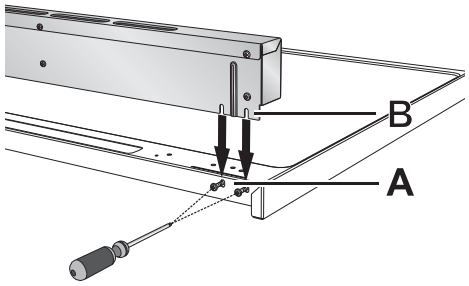
POSSIBLE CONNECTION TYPES	CABLE TYPE (if not present)		
380 - 415 V 3N~ 	5-pole	**5 x 1.5** mm² 	H05V2V2-F
380 - 415 V 2N~ 	4-pole	**4 x 2.5** mm² 	H05V2V2-F
220 - 240 V 1N~ 	3-pole	**3 x 4** mm² 	H05V2V2-F

Use H05V2V2-F cables resistant to at least 90°C.
The values indicated above refer to the cross-section of the internal conductor.
The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm. The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

12.5 Positioning the skirt (on some models only)

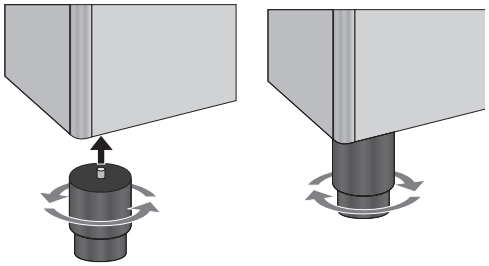
The skirt must always be positioned and secured correctly on the appliance.

1 Loosen the 4 screws (**A**) on the back of the worktop (2 for each side).
2 Place the skirt above the worktop, taking care to align the skirt's slots (**B**) with the screws (**A**).
3 Secure the skirt to the worktop by tightening screws (**A**).



12.6 Positioning and levelling the appliance

After making the electrical and/or gas connections, level the appliance on the floor by means of its four adjustable feet. Insert the front feet first and then the rear ones.
The appliance must be properly levelled to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.



To prevent possible damage to the appliance, we recommend to screw the front feet first and then the rear ones.